

# MILKSHAKIN

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **3.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pilzneński                  | 1 kg (33.3%) | 81 %  | 4   |
| Grain | Pszeniczny                  | 1 kg (33.3%) | 85 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 1 kg (33.3%) | 80 %  | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 20 g   | 60 min | 3.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | truskawki | 2000 g | Secondary | 3 day(s) |